





Christmas Menu

APPETISERS

Celeriac and Parsnip Soup  
Crusty sourdough

Beetroot Cured Salmon
Asparagus crumb, crème fraîche, ciabatta crouts

Smoked Portobello Mushroom  
Stuffed with walnut, vegan mozzarella, topped with cranberry Sauce

Chicken, Pork and Pistachio Terrine (GF*)
Melba toast



Champagne Sorbet Palate Cleanser  

MAIN EVENT



Roasted Crown of Turkey (GFA*)
Garlic, rosemary roasted potatoes, braised red cabbage, honey-roasted root vegetables, sausage meat stuffing, pig in blanket, Brussel sprouts, seasonal vegetables, caramelised potatoes, onion gravy


Braised Blade of Beef
Garlic, horseradish, and black pudding mash, kale and red wine jus

Mint Crusted Salmon Fillet
Buttered, herbed crushed new potatoes and tender-stem broccoli

Wild Mushroom Risotto  
Vegan parmesan and rocket leaf

DESSERT



Amaretto Panna Cotta  
Amaretto biscuits

Christmas Pudding 
Brandy sauce

Christmas Chocolate Yule log (VEA)
Orange zested chantilly cream, shaved chocolate.

Trio of English cheese
Chutney, grapes and whole grain crackers.

Mince Pies and Coffee (GFA)

 =Gluten-free GFA = Gluten-free available  = Vegan
Please make your server aware of any allergies ahead of ordering.
A 12.5% service charge will be added onto bookings of over X people.